

**Claims**

1. A composition comprising fungal particles of a filamentous fungus and a proteinaceous material wherein  
5 the ratio of the weight on a dry matter basis of said proteinaceous material to the weight on a dry matter basis of said fungal particles in said composition is greater than 1.
- 10 2. A composition according to claim 1, wherein the fungal particles in said composition include at least 80wt% of fungal mycelia.
3. A composition according to claim 1 or claim 2,  
15 wherein fungal particles in said composition comprise filaments having a length of greater than 100 $\mu$ m and less than 1000 $\mu$ m.
4. A composition according to any preceding claim,  
20 wherein fungal particles in said composition comprise filaments having an aspect ratio of greater than 100 $\mu$ m and less than 1000 $\mu$ m.
5. A composition according to any preceding claim,  
25 wherein said proteinaceous material is a protein-containing material which when 25wt% thereof is fully dispersed by mixing with 75wt% of water at 25°C, and then left for 1 hour at the same temperature, the viscosity of the mixture increases so that the proteinaceous material  
30 develops a texture.
6. A composition according to any preceding claims, wherein said proteinaceous material is a material of

natural origin or is extracted from a material of natural origin.

7. A composition according to any preceding claim,  
5 wherein said proteinaceous material is substantially insoluble in water at 25°C.

8. A composition according to any preceding claim,  
wherein said proteinaceous material comprises a cereal  
10 protein.

9. A composition according to claim 8, wherein said cereal protein is a wheat protein.

15 10. A composition according to any preceding claim, wherein said proteinaceous material comprises gluten and/or one or more constituents of gluten.

11. A composition according to any preceding claim,  
20 wherein said proteinaceous material consists essentially of gluten.

12. A composition according to any preceding claim, wherein said ratio of the weight of said proteinaceous  
25 material to the weight of said fungal particles is greater than 2 and less than 50.

13. A composition according to any preceding claim, wherein the ratio of the weight of said proteinaceous  
30 material to the weight of said fungal particles is greater than 7 and less than 50.

14. A composition according to any preceding claim, wherein the ratio of the weight of said proteinaceous material on a dry matter basis to the weight of water in said composition is at least 0.05 and is less than 1.

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15. A composition according to any preceding claim which comprises fungal particles of a filamentous fungus, water and a proteinaceous material which comprises gluten, wherein the ratio of said proteinaceous material to fungal  
10 particles is greater than 7 and less than 30 and the ratio of gluten to the weight of water in said composition is less than 0.75 and greater than 0.1.

16. A method of making a composition according to any  
15 of claims 1 to 15, the method comprising contacting fungal particles and a proteinaceous material in the presence of water.

17. A method according to claim 16 wherein, in the  
20 method, 0.5 to 5wt% of fungal particles on a dry matter basis are contacted with 10 to 40wt% of said proteinaceous material on a dry matter basis and with 55 to 89.5wt% of water.

25 18. A foodstuff which comprises a composition according to any claims 1 to 15 or when prepared as described in claim 16 or claim 17.

19. A foodstuff according to claim 18, which includes:  
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10 to 20 parts by weights of gluten;

0.5 to 5 parts by weight of edible fungal particles on a dry matter basis;

5 to 15 parts by weight of onions;

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3 to 9 parts by weight of fat; and

1 to 5 parts by weight of an ovoprotein.

10 20. A foodstuff according to claim 18 or claim 19, which is steam cooked.

21. A method of making a foodstuff according to any of claims 18 to 20, the method comprising contacting a  
15 composition according to any of claims 1 to 15 or one prepared as described in claim 16 or claim 17 with further edible components.

22. The use of filamentous particles for reducing the  
20 rate of increase of the viscosity of a composition of a cereal protein in water.

23. A composition, a method, a foodstuff and a use, each being independently as hereinbefore described with  
25 reference to the examples.